GAS FRYERS

PROUDLY AUSTRALIAN MADE

INSTALLATION PROCEDURE – USER MANUAL
SERVICE INSTRUCTION

MODELS FRG-1,2,3 – FRG-24,48,72

GAS APPROVAL NO. 2149/SC333

Goldstein ESTABLISHED 1911

The Cooking Equipment Professionals

www.goldsteineswood.com.au

Goldstein

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1. *INTRODUCTION*

Congratulations for purchasing your Goldstein commercial cooking appliance. J. Goldstein & Co. is a wholly owned Australian company and has been operating since 1911, building high quality products. The information in this manual will assist your installer and ensure correct location and connection. Thoroughly read the user instructions and the user maintenance sections, as understanding your products, its operation, and its cleaning and service requirements will provide you with long and satisfactory service. Failure to do so could shorten the life of the product and decrease its efficiency. Please ensure only authorised service technicians are called to any difficulties that may arise.

INTRODUCTION

GOLDSTEIN DEEP WELL GAS RESTAURANT FRYER
MODELS FRG-1,2,3 - FRG-24,48,72

GOLDSTEIN FRYERS are designed to give long and satisfactory service and incorporate the best possible materials and workmanship. Proper installation, adjustment and preventative maintenance are vitally important if efficiency and appearance are to be maintained.

A freestanding 1,2, or 3 deep well automatically controlled gas-operated fryer. The fryer is mounted on 4 legs with a clearance from floor of 152mm. The fryer is equipped with a splash back incorporating a top venting flue outlet. Pan outer case and outer surround of stainless steel, cooking pan of mild steel, sand blast finish.

Read these instructions carefully as they contain important safety information regarding the installation, use and maintenance of the appliance.

OIL TEMPERATURE

Keep the oil temperature in the fryer to a maximum of 190ºC. Higher temperatures will cause rapid breakdown of the oil and give you no faster cooking.

At 205ºC to 210ºC the life of the oil is only one third of its life at 190ºC. In addition increased decomposition causes the oil to smoke badly even if the temperature is lowered to 190ºC again.

High temperatures give you no advantage, cost you money and increase the fire danger.

“THE EQUIPMENT MUST BE INSTALLED BY A LICENSED GASFITTER

2. *INSTALLATION*

RECEIVING INSPECTION – PRE-INSTALLATION

- Check crates for handling damage. After carefully uncrating, check for "concealed" damage. Report any damage immediately to carrier and to dealer.
- Remove and check all loose items as found on back of Warranty Card.
- Check type and capacity of gas supply.
- The type of gas for which this fryer is factory adjusted can be seen on the rating plate, located on the inside of the door.

PRE-INSTALLATION OF THE FRYER

- Check that there is sufficient clearance between doors and passageways to move equipment into the cooking area.
- Check the rating plate to ensure appliance is suitable for the gas supply to which it will be connected and for information relative to gas input pressure and consumption.
- **SPECIAL** attention must be paid to fire hazards from combustible surfaces.
- REGULATOR (The fryer gas control incorporates a regulator so **no regulator** is required to be connected into the supply line, unless supply gas pressure is greater than 3.45 Kpa).

Assemble legs to fryer

Tilt fryer to rear and screw in 2 legs supplied. Tilt fryer to front then screw legs into rear. The Fryer should be levelled left to right with a 3mm fall to the front.

Ventilation

Adequate ventilation must be provided, preferably by a hood with vent and exhaust fan. Never make a direct connection between the flue of the appliance and the vent flue. **Refer AS 5601/AG601 Gas Installation Code.**

INSTALLATION

NOTE: The appliance must be installed by an authorised person and in accordance with the regulations of the local Gas Authority, **AS5601/AG601** and any other authority having jurisdiction. The appliance has been tested and preset before leaving our factory, but small adjustments may be necessary to suit local conditions.
Correct operation of the appliance must be tested as part of the installation procedure.

2. *INSTALLATION Cont'd*

Please follow these instructions carefully

1. Set unit in desired position. If rear wall is of combustible material ensure there is a minimum distance of 100mm between the back of the unit and the wall.

2. Adjust feet till they are all touching the floor and using a spirit level from front to rear and left to right. This operation is important as a floor variation of 25mm to 75mm in a floor is found to be not uncommon.
   NOTE: The above levelling procedure is critical for the fryer to work according to the manufacturers specifications.

3. Have a licensed gas fitter or your Gas Company connect the appliance to the mains supply. The fitting is 25mm BSP at the line up manifold and 19mm BSP for rear gas entry. The appliance must be installed in accordance with the rules of any authority having jurisdiction**.**

CAUTION

NEVER ALLOW BURNER TO OPERATE WITH FRYPOT EMPTY THIS DAMAGES THE FRYPOT AND VOIDS WARRANTY
DO NOT TURN ON MAIN BURNER UNLESS THE OIL IS FILLED TO THE CORRECT OIL LEVEL MARKED AT THE REAR OF PAN.
IF SOLID SHORTENING IS USED, BE CERTAIN SHORTENING IS PRE-MELTED, OR AT LEAST TIGHTLY PACKED AGAINST THE PAN SURFACE DIRECTLY ABOVE THE BURNER FLAME AND TURN MAIN BURNER OFF IMMEDIATELY IF FAT BEGINS TO SMOKE WHILE MELTING

NOTICE
PLEASE RETURN YOUR WARRANTY CARD
FAILURE TO DO SO WILL VOID WARRANTY ON THE EQUIPMENT

3. *COMMISSIONING*

COMMISSIONING APPLIANCE – DETAILS, TESTING, CHECKING PRESSURE ETC.

COMMISSIONING CHECK LIST

1. **CHECK FOR DAMAGE AND MISSING PARTS.**

2. **REMOVE ALL PLASTIC COATING FROM S/STEEL PANELS.**

3. **MAKE SURE ALL PARTS ARE IN THEIR CORRECT POSITION E.G. TRAYS BURNERS KNOBS.**

4. **MAKE SURE ALL ELECTRIC AND GAS CONNECTIONS ARE CORRECT AND TIGHT.**

5. **LEVEL OFF UNIT LEFT TO RIGHT AND ALSO MAKE SURE THAT FRONT IS JUST 3-4 MM LOWER TO ALLOW FOR FLUING.**

6. **TURN ON GAS OR ELECTRICITY.**

7. **ADJUST GAS PRESSURE WITH THREE-QUARTERS OF THE UNIT RUNNING, ADJUST GAS PRESSYRE.**

NATURAL GAS	**1.00 KPA**
LPG	**2.75 KPA**

8. **TURN ON ONE AT A TIME TO MAKE SURE ALL IS WORKING E.G. BURNER, RADIANT, GRIDDLE AND OVEN.**

9. **SHOW CUSTOMER**

   A) **HOW TO WORK EQUIPMENT**
   B) **HOW TO CLEAN**
   C) **HOW TO PULL IT APART E.G. TRAYS, TRIVETS.**
   D) **ALSO WHAT NOT TO DO, E.G. WATER WITH ELECTRICAL, GREASE AND OIL IN CONTROLS.**

10. **CHECK TO MAKE SURE MANUALS AND WARRANTY CARDS ARE THERE.**
    ALSO GO THROUGH MANUAL WITH CUSTOMER E.G. LIGHTING, CLEANING.

NOTE

WASH HOSES SHOULD NEVER BE USED ON THE APPLIANCE.
USE OF HOSES WILL VOID WARRANTY

4. OPERATING INSTRUCTIONS

1 OPERATING BEFORE FIRST USE

Clean protective oil from bright parts and interior of pan with a solution of washing soda or other grease dissolving material. Drain through valve in bottom then rinse thoroughly. (Note: It must be completely rinsed out for even a small particle of cleaner in the pan will ruin the cooking medium). Also clean baskets and strainer.

Test all gas connections for leaks.

2. FILLING

Fill pan to level indicated on back of pan. The FRG-1 size fryer takes approximately 20.8 Kgs of oil. It is a good idea to dip out several cupfuls of oil from your pan each day and add fresh oil to replace it. This keeps acid content down and the oil will last much longer. The oil dipped out can be used for general-purpose work and is not wasted. Do not overfill your fryer pan. Overfilling causes “foam over” and messy frying conditions. The FRG-1 takes approx. 30 litres of oil. The FRG-24 takes approx. 40 litres.

3. CLEANING

Your fryer pan deserves the same care you give your cooking pots. It should be kept clean and bright. Oil in deep well fryer is a food and should be handled with care.

DAILY OPERATION

OPENING:

At opening time, always visually check the fryer for:

a) Combination or main gas valve “off”

b) To light the fryer, see Page 17 or on back of door.

GENERAL USE OF THE FRYER:

a) For consistent product quality, convenience and long-term savings, use a high quality liquid frying compound.

b) If using solid shortening, never attempt to melt a block of shortening by setting it on base of Fryer Tank. This is inefficient, dangerous and will cause damage to the frying vessel.

c) Temperature of frying compound. Although 180 degrees is the usual temperature recommended for most cooking operations, frying should be carried out a lowest temperature, which will produce a high quality end product while ensuring maximum life of the frying compound. When the fryer is not in use, the temperature controller or operating thermostat should be set lower than that used during cooking. Light loads, too, may be cooked at lower temperatures. A good operator will experiment to determine the best temperature and load conditions for the various foods to be cooked.

4. *OPERATING INSTRUCTIONS Cont'd*

GENERAL USE OF THE FRYER cont'd

d. Salting. Operators sometimes salt the food over the frying vessel. This practice should be **avoided**, as salt deteriorates the frying compound quickly and flavours everything being cooked, not just the batch being salted.

FILTERING

The frying compound should be filtered at least daily, or even more frequently if cooking is heavy. This assures the longest life possible for the frying compound gives a better taste to the food being prepared and minimizes flavours being transferred from batch to batch.

When completing a filter cycle, always close the return valve(s) at the fryer (s) to avoid siphoning oil out of the fryer into the filter and open the valve at the filter to promote draining of the return lines into the filter pan.

If using solid shortening, always make sure he return lines are clear before turning off the filter motor and hang any flexible lines up to drain. Solid shortening will solidify as it cools and clog the lines.

CLOSING

When closing at night, filter the oil in all fryers and drain the filter lines. Cover the open tanks of oil. Turn the power switch on the fryer panel "off" and turn the control knob on the combination gas valve to "off".

SHUT DOWN

When shutting down for longer than just overnight, drain the frying compound clean the vessel thoroughly, either discard the frying compound or return it filtered to the vessel and then cover it.
Turn the manual off/on valve on the incoming service line "off"

CLEANING AND MAINTENANCE
GENERAL

Any piece of equipment works better and lasts longer when maintained properly and kept clean. Cooking equipment is no exception. Your "Cool Zone" Deep Fat Fryer must be kept clean during the working day and thoroughly cleaned at the end of each day.

DAILY

a) Remove and wash all removable parts.
b) Clean all exterior surfaces of the body. Do not use cleansers, steel wool, or any other abrasive material on stainless steel.
c) Filter the cooking oil and replace if necessary. The oil should be filtered more often than daily under heavy use.

4. *OPERATING INSTRUCTIONS Cont'd*

WEEKLY

a) Completely drain the fryer vessel into either the filter or steel contained. Do not use a plastic bucket or glass container.
b) Clean the vessel with a good grade of cleaner or hot water and a strong detergent.
d) Bring to a rolling boil, turn the heat down and let the mixture stand until deposits and/or carbon spots can be rubbed off with the Teflon brush.
e) Scrub the tank walls, then drain the vessel and rinse in clear water.
f) Refill with clear water and boil again.
g) Drain, rinse and dry thoroughly
h) Refill with cooking oil or frying compound as directed above.

PERIODIC

Your "Cool Zone" Deep Fat Fryer should be checked and adjusted periodically by a Qualified service personnel as part of a regular kitchen maintenance program.

STAINLESS STEEL

All stainless steel body parts should be wiped regularly with hot, soapy water during the day and with a liquid cleaner designed for this material at the end of each day. **CAUTION** do not let water splash into the tank of hot oil. It will splatter and can cause severe burns.

DO NOT USE STEEL WOOL, ABRASIVE CLOTHS, CLEANSERS OR POWDERS!

If it is necessary to scrape stainless steel to remove encrusted materials, soak the area with hot cloths to loosen the material, and then use a wood or nylon scraper. **DO NOT USE** a metal knife, spatula, or any other metal tool to scrape stainless Steel. Scratches are almost impossible to remove

NOTE: "DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION"

5. *LIGHTING INSTRUCTIONS*

LIGHTING INSTRUCTIONS
AN ALUMINIUM PLATE INSCRIBED AS SHOWN HEREUNDER

LIGHTING, RELIGHTING AND SHUT DOWN INSTRUCTION

IMPORTANT: DO NOT TURN ON MAIN BURNER UNLESS THE OIL IS FILLED TO THE CORRECT OIL LEVEL MARKED AT THE REAR OF THE PAN

1. **Depress and turn gas valve knob to off position. If flame goes out wait five (5) minutes before reigniting.**

2. **Turn knob counter-clockwise to pilot position, depress knob and light pilot. Continue to depress knob until pilot remains alight when knob is released (approximately one minute). Turn knob to ON position.**

3. **Set thermostat as desired. Thermostat will actuate gas flow to the main burner. For temporary or permanent shutdown, depress and turn gas Valve knob to OFF position.**

JGSD-125-100-0

OVER TEMPERATURE SAFETY CONTROL

(Prevents fryer from going over 235°C) with bulb located front of pan Manual reset control located underneath thermostat knob.

STRAINING EXCESS CRUMBS

Always drain fryer when cooking medium is warm and in liquid state. A cool fryer will not drain thoroughly. Open drain valve fully and check for any particles or crumb residue in valve seat. Clean out with wire or brush before closing.
Straining takes less time than cooking one load of potatoes and will pay dividends in oil saving and food quality. Close valve and pour fat back into pan to continue day's work.

LIGHTING

Follow lighting instructions on plate fastened behind door of unit. (Note: Air trapped in manifold system required bleed off before pilot burner will ignite causing initial ignition to be abnormally slow

6. DRAINING & FILTERING INSTRUCTION

A. DRAINING

WARNING

Draining and filtering of shortening must be accomplished with care to avoid the possibility of a serious burn caused from careless handling.

WARNING

The burner **MUST NOT** be turned on when the fry pot is empty. A few minutes of burner operation with an empty fry pot will destroy the fry pot and void the warranty.

1. **USE PROTECTIVE CLOTHING GLOVES ETC WHEN HANDLING HOT LIQUIDS.**

2. Position a metal container with sealable cover under the drainpipe. The metal container must be of sufficient design to withstand the hot shortening and must be able to hold hot liquids holder and filter cone used when a filter machine is not available. If you are using the filter cone holder and cone, be sure that the cone holder rests securely on the metal container.

3. Open the drain slowly to avoid splattering. If splattering occurs, exercise **extreme caution.**

3. If the drain valve becomes clogged with food particles, you may wish to use the Poker like tool. This tool must be used from INSIDE the fry pot ONLY. **Do not** hammer on the drain valve, as damage to the ball inside will cause it to leak. **DO NOT** insert into front of drain valve in an attempt to unclog the valve; hot shortening will rush out creating the potential for injury.

5. The drained shortening should be allowed to cool to (38ºC) or lower before transporting the container and removing drain pipe. Shortening temperature of (60ºC) or higher will result in severe burns.

6. After draining the shortening, clean all food particles and residual shortening from the fry pot before refilling.

7. Close the drain valve and refill the fry pot with clean, filtered shortening.

WARNING

IF GAS ODOURS ARE DETECTED, THE FRYER GAS SUPPLY MUST BE SHUT OFF AT THE MAIN SHUT-OFF VALVE AND THE LOCAL GAS COMPANY OR AUTHORIZED SERVICE AGENCY CONTACTED FOR SERVICE.

6. *DRAINING & FILTERING INSTRUCTIONS Cont'd*

B. BOILING OUT THE FRYPOTS

Clean new fry pots as follows before filling with shortening:

1. Before operating the burner, close fryer drain valve and fill empty fry pot with a mixture of cold water and boil-out washing soda solution. Fill to the fry pot OIL-LEVEL LINE.

2. To light fryer, follow LIGHTING INSTRUCTIONS on back of fryer door.

3. Turn the fryer gas valve knob to the ON position. Set thermostat knob to (135º).

4. Simmer the solution for one hour. **Caution: NEVER** leave the fryer unattended during the boil-out procedure because the solution will foam up and overflow. To control this condition, turn the fryer gas valve knob to the PILOT position occasionally.

5. After the solution has simmered for one hour, turn the fryer gas valve knob to the PILOT position and allow the solution to cool.

6. Add (3.8 litres) of cold water and stir. Drain out the solution into a suitable container and clean the fry pot thoroughly.

7. Close the drain valve and fill the fry pot with clean water. Using a fry pot cleaning brush, rinse the fry pot thoroughly. Drain and wipe down with a clean, dry towel.

CAUTION
ALL DROPLETS OF WATER MUST BE REMOVED FROM THE FRYPOT BEFORE FILLING WITH SHORTENING.

C. FILLING WITH SHORTENING

TURN OFF PERIOD

1. Make sure fryer gas valve knob is at the OFF or PILOT position.

2. Close fry pot drain valve, remove basket support rack if required.

3. Fill empty fry pot to the OIL-LEVEL LINE. When solid shortening is used, it **must** be thoroughly packed down into the fry pot cold zone.

4. To melt solid shortening without scorching, the burner should be turned on for about (3) seconds and OFF for about (10) seconds alternately until melted. If any smoke is seen during this turn the gas supply OFF.

7. *TECHNICAL DATA*

C. GAS/INJECTOR DETAILS TABLE

Model	Gas Type	Injector (mm)	T.P.P.	Mj	Pilot No.
FRG	N.G.	2.85	1.00	80	2.6
	L.P.G.	1.80	2.65	80	1.6

DIMENSIONS TABLE

	FRG			FRG			FRG			FRG		
	1	2	3	1L	2L	3L	24	48	72	24L	48L	72L
WIDTH (mm)	457	914	1372	457	914	1372	610	1220	1830	610	1220	1830
DEPTH (mm)	704	704	704	800	800	800	704	704	704	800	800	800
HEIGHT (mm)	1120	1120	1120	1120	1120	1120	1120	1120	1120	1120	1120	1120

CONVERSION INSTRUCTIONS N.G. TO L.P.G.

1 Remove injectors from burners and change injector to suitable orifice (see gas injectors details table above).

2. Remove pilot assembly. Change pilot injector **NG= 2.6 LP = 1.6** Stamped on head pilot this Number not a dimension.

3. Re-assemble pilot assembly.

4. Remove the regulator cover screw.

5. Insert the spring and pin from the F92-0737 N.G. to L.P.G. conversion kit.

6. Install regulator cover screw onto regulator.

7. Affix caution label to top of cover screw.

8. Check all connections for leaks.

9. Adjust the T.P.P. to suit L.P.G.

10. Change Rating Plate.

8. *SERVICING*

ACCESSING FRYERS FOR SERVICING

WARNING

Moving a fryer filled with hot shortening may cause splattering of the hot shortening. Extreme care must be exercised.

1. Disconnect quick-disconnect hose.
2. Remove restraining devices typically applied to the bottom or back of fryer.
3. Relocate fryer so that access can be obtained to perform necessary maintenance.
4. After servicing has been completed, reconnect quick-disconnect hose; and attach restraining devices.

SHUTTING FRYER(S) OFF FOR SHORT PERIODS

1. Open fryer door(s) and rotate gas valve knob(s) to the PILOT position.
2. Place fry pot covers in place if equipped. **(OPTIONAL EXTRA)**

SHUTTING FRYER(S) OFF WHEN CLOSING STORE

1. Open fryer door(s) and rotate gas valve knob(s) to the PILOT position.
2. Depress gas valve (knob(s) and slightly rotate clockwise.
3. Release and continue rotating clockwise to OFF.
4. Place fry pot covers in place if equipped. **. (OPTIONAL EXTRA)**

VENTILATION AND CLEARANCE.

One of the important considerations of efficient fryer operation is ventilation. The fryer must be installed so that products of combustion are removed efficiently and the kitchen ventilation system does not produce drafts that interfere with the proper burner operation. The fryer flue opening must not be placed close to the intake of the exhaust fan.

The fryer must never have its flue extended in a “chimney” fashion. An extended flue will change the combustion characteristics of the fryer causing it to be slow to recover and frequently causing delayed ignition.

8. *SERVICING Cont'd*

RECOMMENDED SPARE PARTS

- To ensure minimum downtime of the fryer in case the replacement of a part is required. It is recommended that one each of the following parts be kept in local stock.
- High temperature limit control.
- Gas safety control valve
- Thermocouple
- Operating thermostat

Illustrations and complete listing of replaceable parts are on pages

FACTORY SERVICE & PARTS ORDERING
SERVICE PROBLEMS

Contact the factory direct by mail or telephone (no collect calls accepted). Always give the model and serial numbers of your fryer.

PARTS ORDERING

Customers may order parts directly from their local Authorised Parts Distributor. For this address and phone number, call the factory. Factory address and phone numbers are on the back of this manual.

IMPORTANT

GOLDSTEIN & CO WHOSE POLICY IS ONE OF CONSTANT IMPROVEMENT, RESERVES THE RIGHT TO AMEND SPECIFICATIONS OF ANY PART OR ASSEMBLY AND THE MATERIALS AND FINISHES COMPRISING THE COOL ZONE FRYER AND ITS ACCESSORY EQUIPMENT WITHOUT PRIOR NOTICE.

9. *TROUBLE SHOOTING*

TROUBLE SHOOTING.
These troubleshooting procedures must be carried out only by a Goldstein Authorised Maintenance & Repair Centre or Company specialising in restaurant Cooking appliances. The problems and possible solutions given below cover those Most commonly encountered.

FACTORY APPROVAL MUST BE OBTAINED PRIOR TO ANY WARRANTY WORK BEING DONE OR GOLDSTEIN CANNOT BE HELD RESPONSIBLE.

PILOT BURNER MALFUNCTIONS

a)	**Pilot will not ignite No evidence of gas at**	*	**Check** that gas valve is open and gas is present at that valve.
		*	**Remove** pilot gas supply line and gas check for Dirt.
		*	**Blow** out if necessary then re-install.
		*	**Check** pilot burner orifice for dirt.
b)	**Pilot burner ignites but will not remain lit when gas cock Manual knob is released.**	*	**Check** that the thermocouple leads are firmly screwed into pilotstat power unit bushing on gas control.
		*	**Remove** end of thermocouple lead from Pilotstat power unit bushing and clean with fine sandpaper. Also check that bushing is clean.
		*	**Thermocouple** defective – replace.
		*	**Pilot** flame may be too high or too low. adjust flame by turning pilot flow adjustment on Valve. Also check over-temperature thermostat reset button if tripped. Manually reset by pushing button home.
		*	**Check** milivolts on Power Generator should be 550-600 with Thermostat off.
		*	**Check** millivolts on Power generator with valve on should be no lower than 220 mv

9. *TROUBLE SHOOTING Cont'd*

c)	**Pilot flame of proper size but unstable. Flame wavers and does not envelope the thermocouple completely at all times.**	*	**Check** for drafts which might be caused air conditioning equipment or make-up air apparatus. Turn these off and recheck the pilot.

MAIN BURNER MALFUNCTIONS

a)	**Main burner will not come on; No gas present at main burner.**	*	**Check** that gas valve is open.
		*	**Check** that the pilot is ignited and is operating properly. The combination gas Control valve may be defective; replace if necessary (Check owners replacement part stock)
		*	**Check** the high temperature safety switch. Replace if defective.
b)	**Main burner flames are small and appear lazy; frying compound does not come up to temperature quickly.**	*	**Check** gas pressure at the pressure tap of the combination gas valve (refer to the illustration of the Manufacturer's bulletin). Use a standard water type U-gauge manometer. With the burner in operation, the pressure should be 1.00 kPa and 2.75 kPa on natural and propane gas respectively. If not, unscrew cover of pressure regulator adjustment. Use screw-driver to turn adjusting screw clock-wise to increase gas pressure to burner (or counter clockwise to to decrease the pressure).
		*	**Replace** cover & plug.
d)	**Signs off excessive tem-perature, frying compound scorches and quickly was discoloured.**	*	**Check** operating thermostat. May be out of calibration. Recalibrate in accordance with instructions Provided with thermostat when Fryer purchased.
		*	**Check** gas pressure as outlined above.Cooking compound of interior quality or used too long. Replace.
		*	**Cooking** compound of inferior quality or used too long. **Replace.**

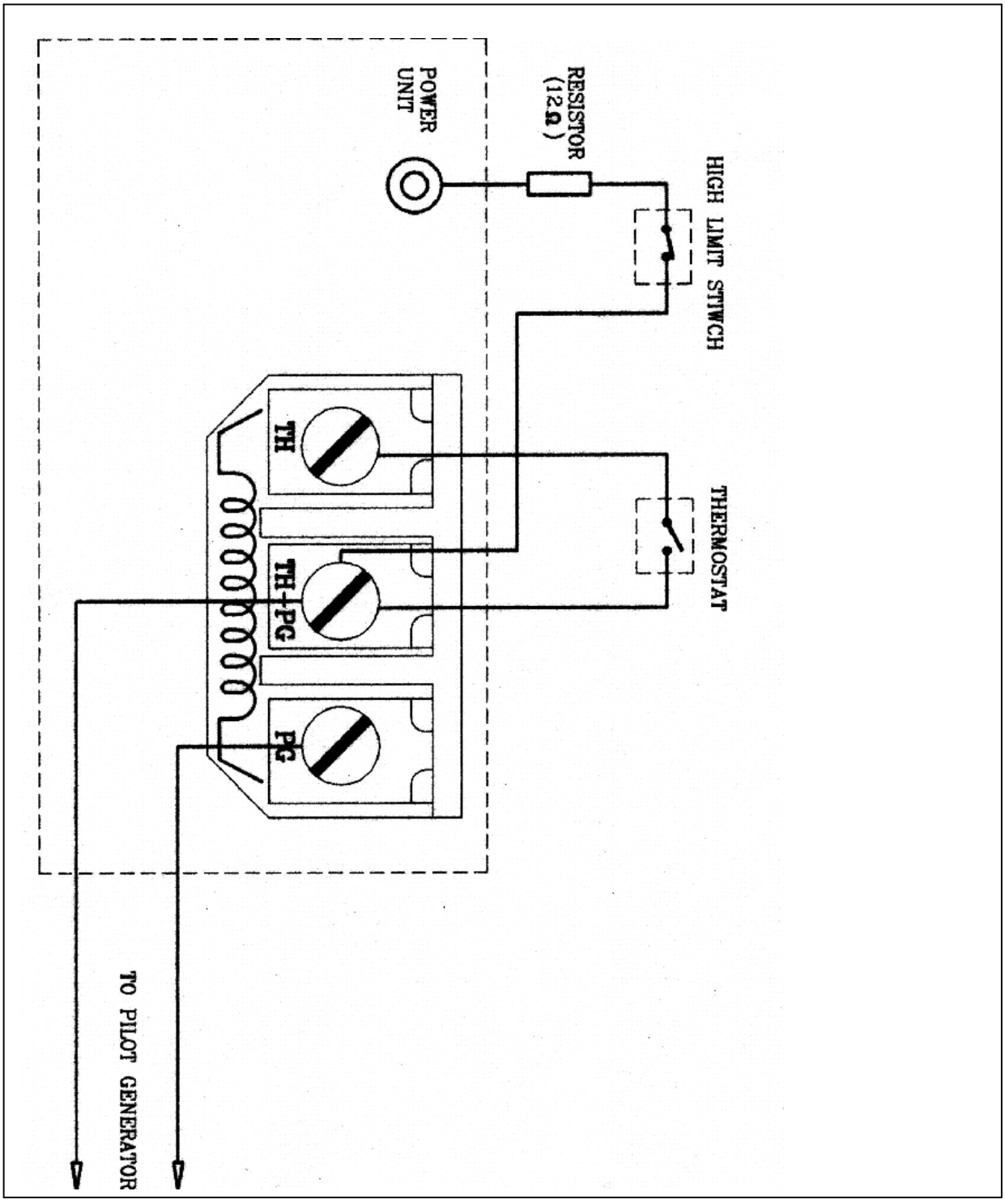
9. *TROUBLE SHOOTING Cont'd*

CAUTION
DO NOT ATTEMPT TO TURN THE ADJUSTMENT PAST THE STOPS OR THE CONTROLLER WILL BE DAMAGED

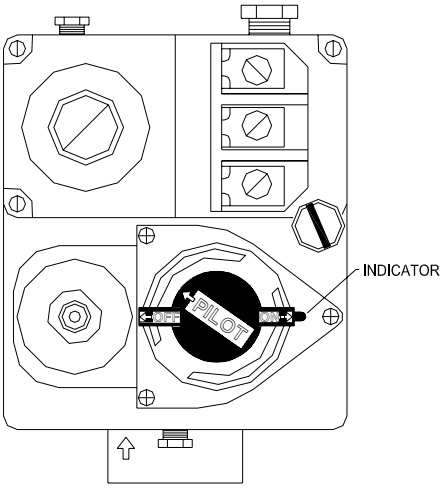
e)	**Fryer will not reach temperature setting and/ or runs erratic.**	*	**Operating** thermostat
f)	**Fryer temperature cannot be controlled runs to high limit temperature.**		**Operating** thermostat
g)	**Pilot will not stay on**	*	**Oil** level too low
		*	**Oil** was drained when still hot.
		*	**Solution** – reset over temp control by removing hexagon nut underneath thermostat knob and press button in finger to reset controller. As On Site Fryer Test must be carried out to ensure that problem has been resolved.

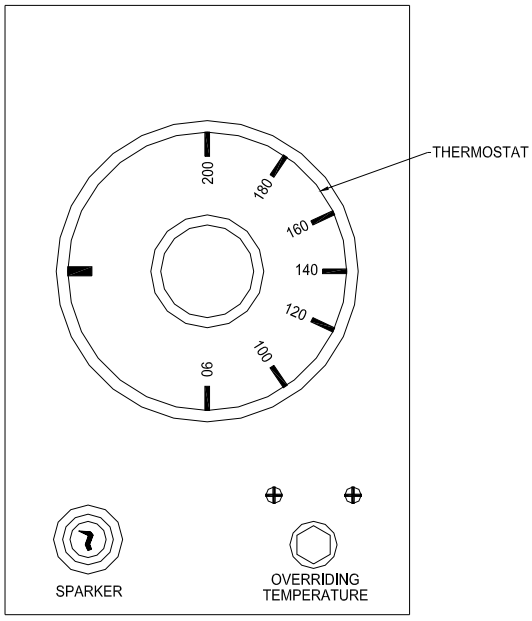
10. *WIRING DIAGRAM*

WHITE RODGERS CONTROL



11. CONTROLS





LIGHTING, RELIGHTING AND SHUT DOWN INSTRUCTION

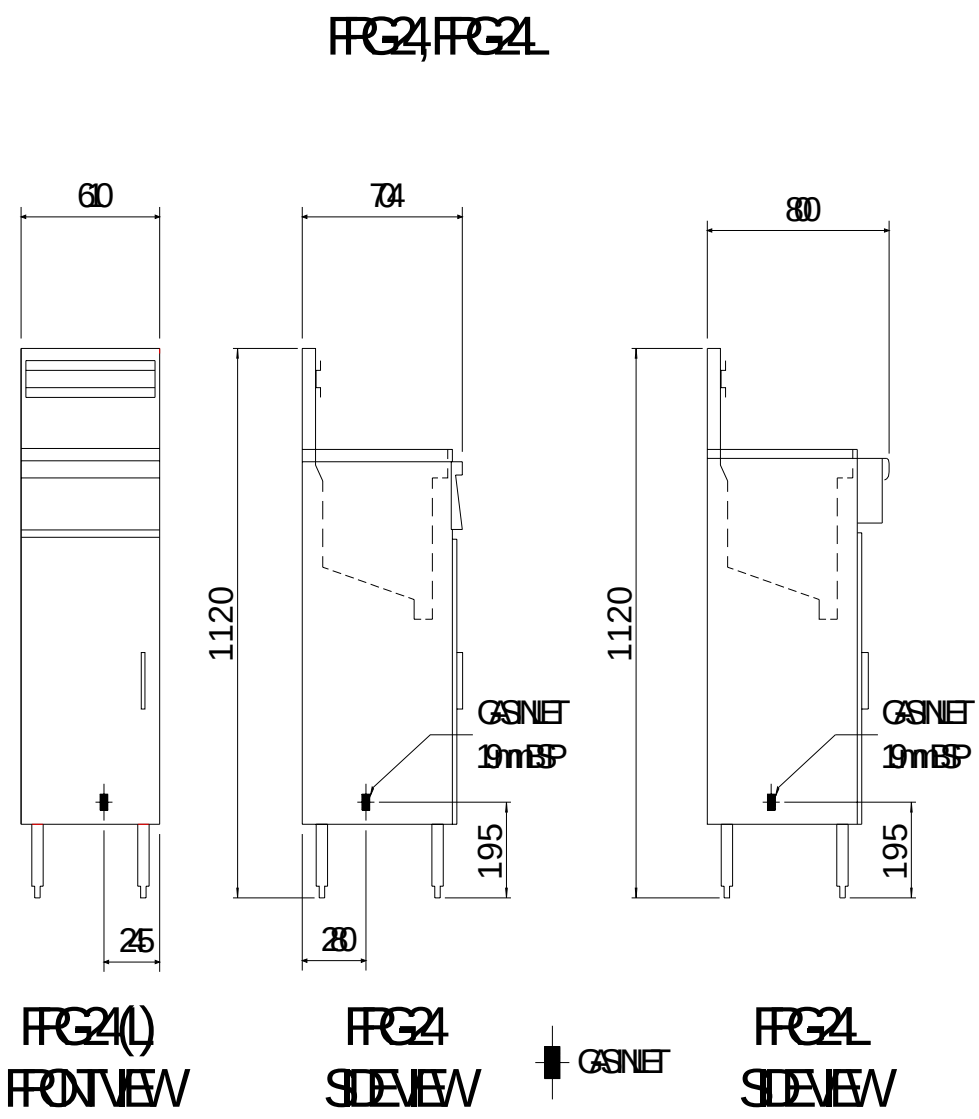
IMPORTANT: DO NOT TURN ON MAIN BURNER UNLESS THE OIL IS FILLED TO THE CORRECT OIL LEVEL MARKED AT THE REAR OF THE PAN

1. **Depress and turn gas valve knob to off position. If flame goes out wait five (5) minutes before reigniting.**

2. **Turn knob counter-clockwise to pilot position, depress knob and light pilot. Continue to depress knob until pilot remains alight when knob is released (approximately one minute). Turn knob to ON position.**

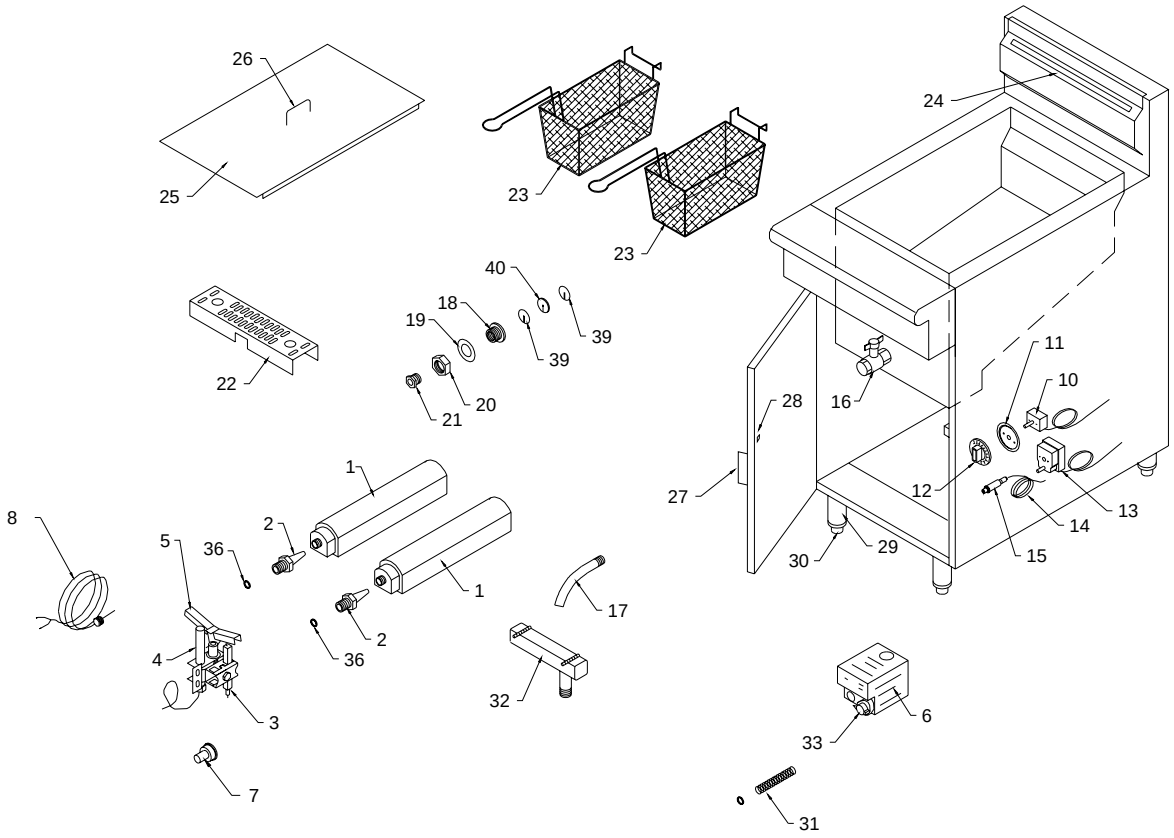
3. **Set thermostat as desired. Thermostat will actuate gas flow to the main burner. For temporary or permanent shutdown, depress and turn gas Valve knob to OFF position.**

12. *DRAWING*

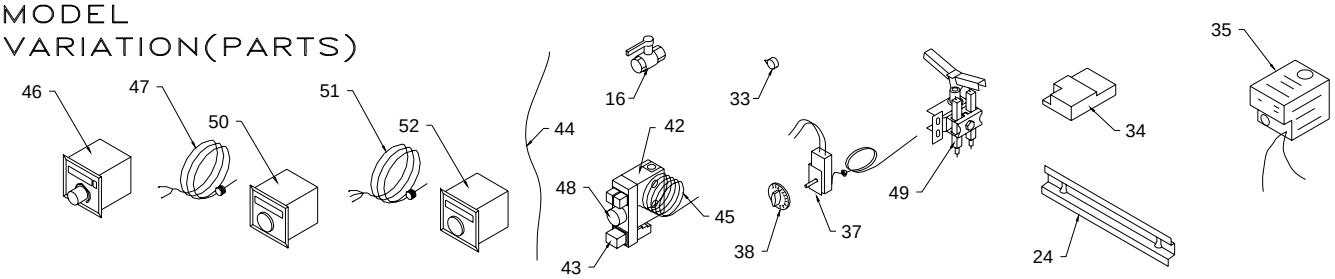

FFG-24, FFG-24L
610
704
800
1120
1120
GAS INLET
19mm BSP
GAS INLET
19mm BSP
195
195
245
280
FFG-24(L)
FRONT VIEW
FFG-24
SIDE VIEW
GAS INLET
FFG-24L
SIDE VIEW

12. *DRAWING*

GAS FRYER FGO1



MODEL VARIATION(PARTS)



13 *SPARE PARTS*

MODEL: FRG-1, FRG-1L

ITEM No.	CODE	DESCRIPTION0
1.	GBNFRS00	BURNER – FRG (SQUARE AERO BURNER) (26.37MJ)
2.	GIJFR180	INJECTOR – FRG 1.80mm L/P
2.	GIJFR285	INJECTOR – FRG 2.85mm N/G
3.	GPIC0007	ELECTRODE – CERAMIC
4.	GPG00900	GENERATOR – POWER L=900 FRG
5.	GPIB0005	BODY – PILOT GPI00005 (WING PILOT)
6.	GCUFRG00	CONTROL UNIT – GAS FRG ¾" VALVE – STANDARD
7.	GPU00001	PILOT SPUD L.P.G 1.6
7.	GPU00002	PILOT SPUD N/G 2.6
8.	EPR00101	PROBE – 4mm K THERMOCOUPLE, SUIT CONTROL ETC00892
10.	MTH20205	THERMOSTAT – FRG/TGF (95~205 x C) (COLD CON.)
11.	MKNEP001	PLATE – ESCUTCHEON
12.	MKNPLTS8	KNOB – FRG THERMOSTAT
13.	MTH00245	THERMOSTAT – GAS OVERTEMP. (245 °C)
14.	ESPLO402	LEAD –H/T 400 FOR SPARKER
15.	ESP00003	SPARKER – PIEZO C/W SPRING, WASHER, NUT
16.	MTAC0025	BALL VALVE 1" SHORT "T" HANDLE
16.	MTAC0026	BALL VALVE 1" LONG HANDLE
17.	FRE18T09	DRAIN PIPE
18.	MGLFG00B	GLAND – FRG PART – B
19.	MWS00007	FLAT WASHER FOR MGLFG00B
20.	GNT00042	LOCK NUT FOR MGLFG00B
21.	MGLFG00A	GLAND – FRG PART – A
22.	FRG18P16	SCRAP ARRESTOR
23.	MBKFG180	BASKET – FRG18 (STANDARD)
24.	FRG18P27	BASKET HOLDER (OLD)
24.	TGT18P48	BASKET HOLDER (NEW)
25.	FRG18P17	NIGHT COVER
26.	MHDCP001	HANDLE – 266 76 x 8 C/P STEEL (FR)
27.	MHDPL095	HANDLE – PLASTIC 3 7/8" (98mm) BLACK FRG DR
28.	MCA00002	CATCH – DOOR MAGNET (FRYER)
29.	MLEPLA01	STAINLESS STEEL LEG WITH ADJ PLASTIC INSERT
30.	MLEPLBF1	FEET – PLASTIC BULLET 2D
31.	MSP00009	SPRING AND CIRCLIP ASSY FOR MKNPLFRP OLD TYPE
32.	FRG18A09	MANIFOLD ASSY 1
33.	MKNPLFR1	KNOB – FRG GAS CONTROL UNIT
33.	MKNPLFRP	KNOB – FRG GAS CONTROL UNIT (OLD STYLE)
34.	ESP00016	SCARICO BOX FOR GAS – ELECTRIC
35.	GCU00008	W/R CONTROL FOR AS ELECTRIC 36C63H435
36.	MGK00022	GASKET FOR INJECTOR 1.80 – 2.85
37.	MTH00200	THERMOSTAT – 145~200 x C WHITE ROGER 2B61-994
38.	MKNFR000	KNOB – SUIT 2B61-994 FRYER THERMOSTAT
39.	MWS00004	BRASS WASHER FOR GLAND
40.	MWS00005	RUBBER WASHER FOR GLAND
41.	MCK00002	L.P.G CONVERSION KIT FOR WR438
42.	GCUMI002	CONTROL UNIT – GAS MINISIT 120 x ~200 x C (FRYER)
43.	ESP00006	SPARKER – C/W COVER FOR GCUMI001/3 (MINISIT)
44.	ESPL0006	LEAD – H.T L=1000mm FOR SPARKER ESP00006

13. *SPARE PARTS-Cont'd*

MODEL: FRG-1, FRG-1L CONT.

ITEM No.	CODE	DESCRIPTION
45.	GCU00003	BULB & CAPILLARY FOR MINISIT
46.	ETC00891	CONTROL – DIGITAL SIT 891 FRYER FRE-D
47.	EPR00100	PROBE – 4mm FOR SIT 891 FRYER FRE-D
48.	MKNPLMS2	KNOB – MINISIT (120 x~200 x C)
49.	GET00005	ELECTRODE – CERAMIC HEAT ROD SENSOR
50.	ETC00892	CONTROL UNIT – CAHO SR-T701 (UNIT K)
51.	EPR00102	FRYER PROBE – FRE WITH 3 WIRES PT THERMOCOUPLE
52.	ETC00893	CONTROL UNIT – FRE PT 100

14. *WARRANTY*

installation must be carried out according to local regulations by qualified trade persons.

Isolating switch(es), shut-off valves etc must be within easy reach of the machine for future service and maintenance requirements.

If in doubt call GOLDSTEIN/ESWOOD or their representative for further information. No responsibility will be accepted for defects or damages by improper installation, for changes to the product not authorised by GOLDSTEIN/ESWOOD or for operation outside the technical specifications.

GOLDSTEIN/ESWOOD warrants their products to be free from defects in material and workmanship under "normal use and service". This does not include normal wear and tear of parts. GOLDSTEIN/ESWOOD will repair or replace any parts, which in GOLDSTEIN/ESWOOD's sole judgement are defective in material or workmanship, in accordance with the warranty offered.

This undertaking covers the provision of labour and parts for 12 months from the date of delivery to the purchaser. This undertaking applies only to state capitals. Remote areas are not covered by this commitment and special enquiries should be made. **(Note: Travel time not covered by warranty).**

"To the maximum extent permitted by law, any liability on Goldstein/Eswood's part or on the part of its servants or agents for loss or damage of any kind whatsoever in connection with the products, including liability for or in respect of any claim arising out of contract, negligence or statute, shall not, in any event, exceed $100"

Labour under warranty is supplied free of charge during normal working hours, Monday to Friday. Should warranty work be requested outside of our normal working hours a labour charge will be applied equivalent to a normal hour rate, without out of hours penalty rates. Refer to last page of this manual for your closest branch for warranty repair services).

15. *GOLDSTEIN/ESWOOD BRANCHES*

For inquiries please call your nearest state branch:

Head Office
211-213 Woodpark Road
Smithfield New South Wales 2164
Phone: 02 9604 7333
Fax: 02 9604 5420

Victoria
Unit 13
260-264 Wickham Road
Moorabbin
Victoria 3189
Phone: 03 9553 1488
Fax: 03 9553 0785

Queensland
Nautilus Complex
Unit 12
210 Queensport Road
Murarrie Qld 4172
Phone: 07 3890 1811
Fax: 07 3890 1788

South Australia
Suite 26
283-287 Sir Donald Bradman Drive
Brooklyn Park
South Australia 5032
Phone: 08 8238 3423
Fax: 08 8238 3400

Western Australia
Unit 1/10 Wittenberg Drive
Canning Vale
Western Australia 6155
Phone: 08 9456 0559
Fax: 08 9456 0554